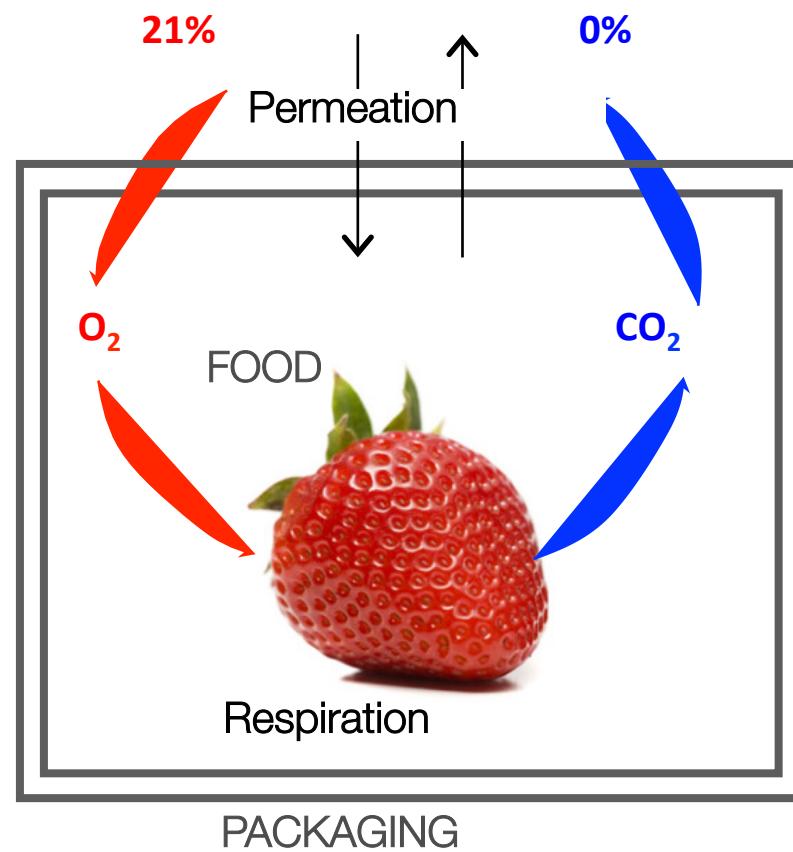


Modified Atmosphere Packaging for fresh produce

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A Decision Support System ...

EcoBioCap - Optimize permeabilities

Food properties		Packaging geometry			
Apple fresh-cut Annurca		Surface (cm ²):		run simulation	
Mass (kg):		Volume (l):		clear	
Shelf life (day):				Permeance O ₂ (mol.m ⁻² .s ⁻¹ .Pa ⁻¹)	
Temperature (°C):				Permeance CO ₂ (mol.m ⁻² .s ⁻¹ .Pa ⁻¹)	
Optimal atmosphere value:				Permeability O ₂ (mol.m ⁻¹ .s ⁻¹ .Pa ⁻¹ - 50 µm)	
O ₂ (%):				Permeability CO ₂ (mol.m ⁻¹ .s ⁻¹ .Pa ⁻¹ - 50 µm)	
CO ₂ (%):					
Respiration properties:					
RRO ₂ max (mmole/kg/h):					
RQ (RRCO ₂ / RRO ₂):					
KmO ₂ (Pa):					
k _{CO₂} (Pa):					
Preferences associated with criteria					
<input checked="" type="checkbox"/> allow the ranking of packagings with unknown values for mandatory criteria					
	enlarge min	min	max	enlarge max	mandatory optional
O ₂ permeance					<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
CO ₂ permeance					<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Temperature					<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Biodegradability	<input type="checkbox"/>				<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Transparency	transparent translucent opaque	<input type="button" value="↑"/> <input type="button" value="↓"/> <input type="button" value="↔"/>			<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
<input type="button" value="rank packagings"/>					



A Decision Support System ...

Chose of a fresh produce among a list of possibilities

ECOBIOCAP - Optimize permeabilities

Food properties	Packaging geometry	run simulation
<input type="button" value="Endive"/>	Surface (cm ²): <input type="text"/>	<input type="button" value="clear"/>
Apple fresh-cut Annurca	Volume (l): <input type="text"/>	
Apricot A3844		
Apricot Bergeron		
Artichoke		
cucumber		
Endive		
Lettuce <i>Lactuca sativa</i> L.		
Mushroom <i>Agaricus bisporus</i> Lange		
Onion <i>Allium cepa</i>		
Strawberry Charlotte		
Strawberry <i>Fragaria×ananassa</i> Duchesne		
Tomato Grace		
KmO ₂ (Pa): <input type="text" value="9260"/>	Permeance O ₂ (mol.m ⁻² .s ⁻¹ .Pa ⁻¹) <input type="text"/>	
KtCO ₂ (Pa.s)	Permeance CO ₂ (mol.m ⁻² .s ⁻¹ .Pa ⁻¹) <input type="text"/>	
	Permeability O ₂ (mol.m ⁻¹ .s ⁻¹ .Pa ⁻¹ - 50 µm) <input type="text"/>	
	Permeability CO ₂ (mol.m ⁻¹ .s ⁻¹ .Pa ⁻¹ - 50 µm) <input type="text"/>	

Preferences associated with criteria

allow the ranking of packagings with unknown values for mandatory criteria

	enlarge min	min	max	enlarge max	mandatory	optional
O ₂ permeance	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
CO ₂ permeance	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
Temperature	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="checkbox"/>	<input type="checkbox"/>
Biodegradability	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
Transparency	<input type="checkbox"/> transparent <input type="checkbox"/> translucent <input type="checkbox"/> opaque	<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>			<input type="checkbox"/>	<input type="checkbox"/>



A Decision Support System ...

EcoBioCap - Optimize permeabilities

Food properties		Packaging geometry		run simulation	
Endive		Surface (cm ²):	Volume (l):	clear	
Mass (kg):	0.5				
Shelf life (day):	7				
Temperature (°C):	15				
Optimal atmosphere value:					
O ₂ (%):	5				
CO ₂ (%):	4				
Respiration properties:					
R _O max (mmole/kg/h):	1.1833729665147				
RQ (R _{CO} / R _O):	0.74				
K _m O ₂ (Pa):	9260				
K _m CO ₂ (Pa):	-----				
Preferences associated with criteria					
<input checked="" type="checkbox"/> allow the ranking of packagings with unknown values for mandatory criteria					
O ₂ permeance	enlarge min	min	max	enlarge max	mandatory optional
CO ₂ permeance					<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Temperature					<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Biodegradability	<input type="checkbox"/>				<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
Transparency	transparent translucent opaque	<input type="button"/> <input type="button"/> <input type="button"/> <input type="button"/>	<input type="button"/> <input type="button"/> <input type="button"/> <input type="button"/>		<input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
rank packagings					



A Decision Support System ...

Fill in the data required for packaging geometry then run the simulation

EcoBioCap - Optimize permeabilities

Food properties	Packaging geometry	run simulation				
Endive	Surface (cm ²): 600	clear				
Mass (kg): 0.5	Volume (l): 1					
Shelf life (day): 7						
Temperature (°C):						
Optimal atmosphere value:						
O ₂ (%): 5						
CO ₂ (%): 4						
Respiration properties:						
RRO ₂ max (mmole/kg/h): 1.1833729665147						
RQ (RRCO ₂ / RRO ₂): 0.74						
KmO ₂ (Pa): 9260						
K _{CO} (Pa):						
Preferences associated with criteria						
<input checked="" type="checkbox"/> allow the ranking of packagings with unknown values for mandatory criteria						
	enlarge min	min	max	enlarge max	mandatory	optional
O ₂ permeance	4.044071e-11	5.19952e-11	6.354968e-11	7.510417e-11	<input checked="" type="checkbox"/>	<input type="checkbox"/>
CO ₂ permeance	1.254537e-10	1.612976e-10	1.971415e-10	2.329854e-10	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Temperature	14	18	22	26	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Biodegradability	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
Transparency	transparent translucent opaque	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
rank packagings						

Permeance O₂
(mol.m⁻².s⁻¹.Pa⁻¹) 5.777244e-11

Permeance CO₂
(mol.m⁻².s⁻¹.Pa⁻¹) 1.792195e-10

Permeability O₂
(mol.m⁻¹.s⁻¹.Pa⁻¹ - 50 µm) 2.888622e-15

Permeability CO₂
(mol.m⁻¹.s⁻¹.Pa⁻¹ - 50 µm) 8.960976e-15



A Decision Support System ...

Building of the multi-criteria request ...

Food properties	Packaging geometry	run simulation				
Endive Mass (kg): 0.5 Shelf life (day): 7 Temperature (°C): 15 Optimal atmosphere value: O ₂ (%): 5 CO ₂ (%): 4 Respiration properties: R _O 2 max (mmole/kg/h): 1.1833729665147 RQ (R _{CO} 2 / R _O 2): 0.74 K _m O ₂ (Pa): 9260 K _m CO ₂ (Pa):	Surface (cm ²): 600 Volume (l): 1	clear				
Permeance O₂ (mol.m ⁻² .s ⁻¹ .Pa ⁻¹) 5.277244e-11 Permeance CO₂ (mol.m ⁻² .s ⁻¹ .Pa ⁻¹) 1.792195e-10 Permeability O₂ (mol.m ⁻¹ .s ⁻¹ .Pa ⁻¹ - 50 µm) 2.888622e-15 Permeability CO₂ (mol.m ⁻¹ .s ⁻¹ .Pa ⁻¹ - 50 µm) 8.960976e-15						
Preferences associated with criteria <input checked="" type="checkbox"/> allow the ranking of packagings with unknown values for mandatory criteria						
O ₂ permeance CO ₂ permeance Temperature Biodegradability Transparency	enlarge min 4.044071e-11 1.254537e-10 14 <input checked="" type="checkbox"/> transparent opaque	min 5.19932e-11 1.612976e-10 18 <input checked="" type="checkbox"/> translucent	max 6.354968e-11 1.971415e-10 22 <input checked="" type="checkbox"/> translucent	enlarge max 7.510417e-11 2.329854e-10 26 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	mandatory <input checked="" type="checkbox"/> 1 <input checked="" type="checkbox"/> 1 <input checked="" type="checkbox"/> 1 <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>	optional <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/> <input type="checkbox"/>
rank packagings						

ECOBIOCAP

A Decision Support System ...

Ranking of the most suitable materials

Preferences associated with criteria							
	enlarge min	min	max	enlarge max	mandatory	optional	
O ₂ permeance	4.044071e-11	5.19952e-11	6.354968e-11	7.510417e-11	<input checked="" type="checkbox"/>	1	<input type="checkbox"/>
CO ₂ permeance	1.254537e-10	1.612976e-10	1.971415e-10	2.329854e-10	<input checked="" type="checkbox"/>	1	<input type="checkbox"/>
Temperature	14	18	22	26	<input checked="" type="checkbox"/>	1	<input type="checkbox"/>
Biodegradability	<input checked="" type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Transparency	transparent opaque		translucent		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

rank packagings

Packagings ranking					
	ranking	name	type	% known value	
<input type="checkbox"/>	1	PP + Corn-zein Id: 196 Name: PP + Corn-zein Type: Polypropylene Reference: Isa Dogan ATIK (2007) Authors: Isa Dogan ATIK O₂ permeance (mol.m-2.s-1.Pa-1): 5.79846153998026E-11 CO₂ permeance (mol.m-2.s-1.Pa-1): not available Temperature (°C): 23.0 Biodegradable: Transparency: Distance:	Polypropylene	66	
<input type="checkbox"/>	2	PP + Corn-zein	Polypropylene	66	
<input type="checkbox"/>	3	HPC/Lipids	Polysaccharides	66	
<input type="checkbox"/>	4	PE	Polyolefin	66	

Importance of input parameters and databases

Oxygen and Carbon Dioxide Permeability of Wheat Gluten Film: Effect of Relative Humidity and Temperature

H. Mujica-Paz and N. Gontard*

ENSIA/CIRAD, B.P. 5098, 1101 avenue Agropolis, 34033 Montpellier Cedex 01, France

Table 2. Central Composite Design Arrangement and Responses

variable levels		responses		
T (°C)	RH (%)	CO ₂ permeability (amol s ⁻¹ m ⁻¹ Pa ⁻¹)	O ₂ permeability (amol s ⁻¹ m ⁻¹ Pa ⁻¹)	selectivity
9	14.6	258	111	2.3
39	14.6	314	131	2.4
9	85.3	11475	1011	11.3
39	85.3	22353	863	25.9
3	50	317	181	1.7
45	50	1026	233	4.4
24	0	88	77	1.1
24	100	55580	1970	28.2
24	50	536	159	3.3
24	50	545	152	3.5

Importance of input parameters and databases

A REFERENCE	E COMMERCIAL NAME or NAME	F MATERIAL TYPE	Applicati on	H	I	J	K	L	M	N	O	P
				min	max		min	max	RH unit	O2 perm RH	Temperature	unit
BASF The Chemical Company	Ecoflex FBX 7011	Aliphatic-aromatic copolyester based on the monomers 1, 4 butanediol, adipic acid, terephthalic acid for film extrusion		1400	1400	cm3/(m2.d.bar)	0	0	%	23	23	°C
BASF The Chemical Company	Ecovio LBX 8180	Product containing renewable resources, is basically a compound of our biodegradable copolyester Ecoflex FBX 7011 and polylactic acid (PLA)		30	30	cm3/(m2.d.bar)	0	0	%	23	23	°C
Sanchez-Garcia et al 2008	PHB blend	PHB/PCL, 80:20 wt/wt		4.1995E-19	4.2005E-19	m3.m/(m2.s.Pa)	0	0	%	24	24	°C
Sanchez-Garcia et al 2008	PHB blend	PHB/PCL, 80:20 wt/wt		5.196E-19	5.204E-19	m3.m/(m2.s.Pa)	80	80	%	24	24	°C
Sanchez-Garcia et al 2008	NanoterPHB-Blend	1% of wt (Nanoter™ 2212) based on Kaolinite in PHB blend (PHB/PCL, 80:20 wt/wt)		3.5E-19	4.1E-19	m3.m/(m2.s.Pa)	0	0	%	24	24	°C
Sanchez-Garcia et al 2008	NanoterPHB-Blend	1% of wt (Nanoter™ 2212) based on Kaolinite in PHB blend (PHB/PCL, 80:20 wt/wt)		3.8E-19	4E-19	m3.m/(m2.s.Pa)	80	80	%	24	24	°C
Sanchez-Garcia et al 2008	NanoterPHB-Blend	4% of wt (Nanoter™ 2212) based on Kaolinite in PHB blend (PHB/PCL, 80:20 wt/wt)		2.1E-19	2.7E-19	m3.m/(m2.s.Pa)	0	0	%	24	24	°C
Sanchez-Garcia et al 2008	NanoterPHB-Blend	4% of wt (Nanoter™ 2212) based on Kaolinite in PHB blend (PHB/PCL, 80:20 wt/wt)		2.6E-19	3E-19	m3.m/(m2.s.Pa)	80	80	%	24	24	°C
Sanchez-Garcia et al 2008	PHB	Material with density 1,25 g/cm³ is a meti-processable semicrystalline thermoplastic polymer made form renewable carbohydrate feedstocks		2.298E-19	2.302E-19	m3.m/(m2.s.Pa)	0	0	%	24	24	°C
Sanchez-Garcia et al 2008	NanoterPHB	4% of wt (Nanoter™ 2212) based on Kaolinite in PHB		1.5E-19	2.1E-19	m3.m/(m2.s.Pa)	0	0	%	24	24	°C
Sanchez-Garcia et al 2008	P									4	24	°C
Sanchez-Garcia et al 2008	P									4	24	°C
Sanchez-Garcia et al 2008	P									4	24	°C
PropaFresh	P									3	23	°C

@Web

Ontology

Documents

Query

@Web - a software to capitalise data

Solid Surfaces
Gas permeation properties
Gas transfer properties
Layer-by-layer assembly
Mechanical properties
Metabolix Mvera data
Morphology and Biomaterials
Nanocomposites for food
Oxygen Permeability
Oxygen and Carbon Dioxide
Table 2. Central
Table 2; CO₂ permeability
Oxygen barrier of materials
Poly(lactic acid) Nanocomposites
Polyimide Silica Composite
Prediction of water vapor permeability
PropaFresh P2G
Quince seed mucilage
Soluble soybean protein

Ontology Documents Query

Logout Mana

on about : Oxygen and Carbon Dioxide Permeability of Wheat Gluten Film: Effect of Relative Humidity and Temperature

document's general information

Document's name : Oxygen and Carbon Dioxide Permeability of Wheat Gluten Film: Effect of Relative Humidity and Temperature

Topic associate : PackPermeability

Ontology associate : MAOPT

Accepted Tables : 2

Rejected Tables : 0

Untreated Tables : 0

Table Management

Authors : H. Mujica-Paz and N. Gontard

Journal : J.Agric.FoodChem.

Year : 1997

Volume : 45

Issue : none

URL : none

Download PDF File

document's criteria values

CAPITALISATION

• Polyimide Co
• Gas permeation pro
• Gas transfer proper
• Layer-by-layer assa
• Mechanical proper
• Metabolix Mvera da
• Morphology and Ba
• Nanocomposites fo
• Oxygen Permeabili
• Oxygen and Carbon
Table 2. Central
• Table 2; CO ₂ per
• Oxygen barrier of n
• Poly(lactic acid) Na
• Polyimide Silica Co
• Prediction of water
• PropaFresh P2G
• Quince seed mucila
• Soluble soybean po

Table 2. Central Composite Design Arrangement and Responses

variable levels		responses		
T (°C)	RH (%)	CO ₂ permeability (amol s ⁻¹ m ⁻¹ Pa ⁻¹)	O ₂ permeability (amol s ⁻¹ m ⁻¹ Pa ⁻¹)	selectivity
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24	0	88	77	1.1
24	100	55580	1970	28.2
24	50	536	159	3.3
24	50	545	152	3.5

Original table

Annotated table

n°	O ₂ Permeability Unit : mol/m/s/Pa	Partial pressure difference Unit : %	Packaging	Relative_Humidity Unit : %	Temp Unit :
1	1.110e-16	[0.000e+0 ; 1.000e+2]	Wheat gluten (20% glycerol - casting)	1.460e+1	9.000e+0
2	1.310e-16	[0.000e+0 ; 1.000e+2]	Wheat gluten (20% glycerol - casting)	1.460e+1	3.900e+0
3	1.011e-15	[0.000e+0 ; 1.000e+2]	Wheat gluten (20% glycerol - casting)	8.530e+1	9.000e+0
4	8.630e-16	[0.000e+0 ; 1.000e+2]	Wheat gluten (20% glycerol - casting)	8.530e+1	3.900e+0
5	1.810e-16	[0.000e+0 ; 1.000e+2]	Wheat gluten (20% glycerol - casting)	5.000e+1	3.000e+0
6	2.330e-16	[0.000e+0 ; 1.000e+2]	Wheat gluten (20% glycerol - casting)	5.000e+1	4.500e+0
7	7.700e-17	[0.000e+0 ; 1.000e+2]	Wheat gluten (20% glycerol - casting)	0.000e+0	2.400e+0
8	1.907e-14	[0.000e+0 ; 1.000e+2]	Wheat gluten (20% glycerol - casting)	1.000e+2	2.400e+0
9	1.590e-16	[0.000e+0 ; 1.000e+2]	Wheat gluten (20% glycerol - casting)	5.000e+1	2.400e+0
10	1.520e-16	[0.000e+0 ; 1.000e+2]	Wheat gluten (20% glycerol - casting)	5.000e+1	2.400e+0

- Effect of plasticizer
- Evaluation of a Bio
- Fully Aliphatic Copo
- Gas permeation pro
- Gas transfer proper
- Layer-by-layer assen
- Mechanical propert
- Metabolix Mvera da
- Morphology and Ba
- Nanocomposites fo
- Oxygen Permeabilit
- Oxygen and Carbon
- Table 2. Central
- Table 2; CO2 per
- Oxygen barrier of m
- Poly(lactic acid) Na

Information about : Table 2. Central Composite Design Arrangement and Responses

Table's name :

Table 2. Central Composite Design Arrangement and Responses

Document :

Oxygen and Carbon Dioxide Permeability of Wheat

Gluten Film: Effect of Relative Humidity and

Temperature

Status :

annotated

PermaLink :

EXPORT DE DONNEES

1°	O2 Permeability Unit : mol/m²/s/Pa	Partial pressure difference Unit : %	1	Document,"Oxygen and Carbon Dioxide Permeability of Wheat Gluten Film: Effect of Relative Humidity and Temperature"
	1.110e-16	[0.000e+0 ; 1.000e+2]	2	Table," Table 2. Central Composite Design Arrangement and Responses"
	1.310e-16	[0.000e+0 ; 1.000e+2]	3	
	1.011e-15	[0.000e+0 ; 1.000e+2]	4	Year,"Journal","Authors","Volume","Issue","User"
	8.630e-16	[0.000e+0 ; 1.000e+2]	5	1997,"J.Agric.FoodChem.", "H. Mujica-Paz and N. Gontard", "45", "", "null null"
	1.810e-16	[0.000e+0 ; 1.000e+2]	6	
	2.330e-16	[0.000e+0 ; 1.000e+2]	7	relation,"O2 Permeability_relation"
	7.700e-17	[0.000e+0 ; 1.000e+2]	8	
	1.907e-14	[0.000e+0 ; 1.000e+2]	9	
	1.590e-16	[0.000e+0 ; 1.000e+2]	0	
0	1.520e-16	[0.000e+0 ; 1.000e+2]	1	
			2	
			3	
				wheat gluten (20% glycerol - casting)
				5.000e+1

QUERY

The screenshot shows the @Web interface with the following elements:

- Header:** The title '@Web' is on the left. On the right, there are tabs for 'Ontology', 'Documents', and 'Query', with 'Query' being the active tab and highlighted by a red circle. To the far right is a user profile for 'Valerie'.
- Left Sidebar:** A vertical sidebar titled 'Query' contains the following items:
 - ✓ Define Scope
 - ✗ Define Value domains
 - ✗ Define Parameters
 - Check and Run Query
 - Delete Query
Export
- Main Content Area:** The 'Query Scope Summary' section displays the following information:
 - Selected Ontology:** MAPOPT
 - Selected Topics:** "PackPermeability", "MapOptTopic", "MapOpt_demo"
 - Selected Relations:** CO2 Permeability_Relation
- Note:** A note at the bottom left says: "Please note : removing query scope leads to removing all query definition entries including preferences and global parameters."
- Action Buttons:** A 'remove query scope' button is located at the bottom right of the summary area.

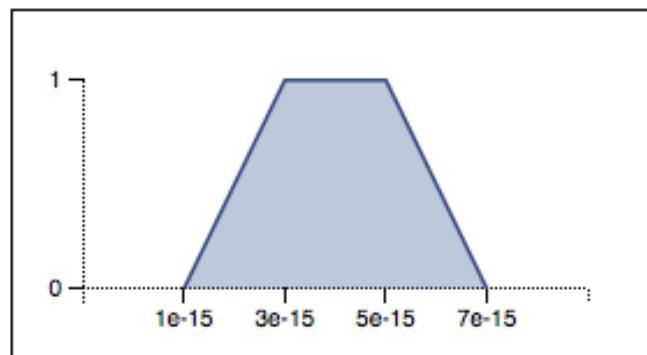
Define domain values for attribute CO2 Permeability

x

Define numeric value domain

Select unit

Mole per Meter per second per pascal ▾



best values

min max

1e-15 3e-15 5e-15 7e-15

min

max

acceptable values

Are values...

mandatory ? desirable ?

save

Cancel

QUERY: RESULTS

Query Results (2)

Ontology: MAOPT - Topics: PackPermeability , MapOptTopic , MapOpt_demo
 Relation: CO2 Permeability_Relation

Mandatory Desirable

rank	reliability score	CO2 Permeability [1.000e-15 ; 3.000e-15 ; 5.000e-15;7.000e-15] , mol/m/s/Pa	Temperature	Thickness	Relative Humidity	Partial pressure difference	Packaging
row 1_2607							
1		[1.840e-15] , mol/m/s/Pa	[2.000e+01] , °C	[6.950e+01 ; 7.750e+01] , µm	[7.000e+01] , %	[1.000e+02] , %	[Wheat gluten/paper]
row 5_160							
2		[1.026e-15] , mol/m/s/Pa	[4.500e+01] , °C	[7.700e+01 ; 8.300e+01] , µm	[5.000e+01] , %	-	[Proteins]

RELIABILITY/FIABILITE

Document's criteria values



Criterion repetition

Experience Repetition : yes

Criterion number of repetitions

Number of repetitions : unknown

Criterion age and citation number

Citation Number : more than 40

Age : more than 8 years old

Criterion age and top citation

Reliability evaluation's document information



Reliability results



Low expectation : 4.87 ; High expectation : 5.0

Known criteria values rate : 60 %

Last evaluation date : 2014-11-17

@Web - un retour sur utilisation

- Utilisateur confirmé → un article 1 à 2 h
 - En pratique: capitalisation d'un article / semaine
 - Mobilisation de l'équipe entière/pHD et post-docs
 - Réseau?
 - Possibilité d'importer directement les bases de données excel existantes?
- Query //5 à 10 min
 - Construction (3 étapes) +interrogation (30' à 1 min) + export des données si besoin

@Web - un retour sur utilisation

- Utilisateur confirmé → un article 1 à 2 h

› New Ontology

› IC2ACV – V 31

‐ MAPOPT – V 90

Associate Topics

View

Explore

Update

Rename

Remove

Associate Criteria

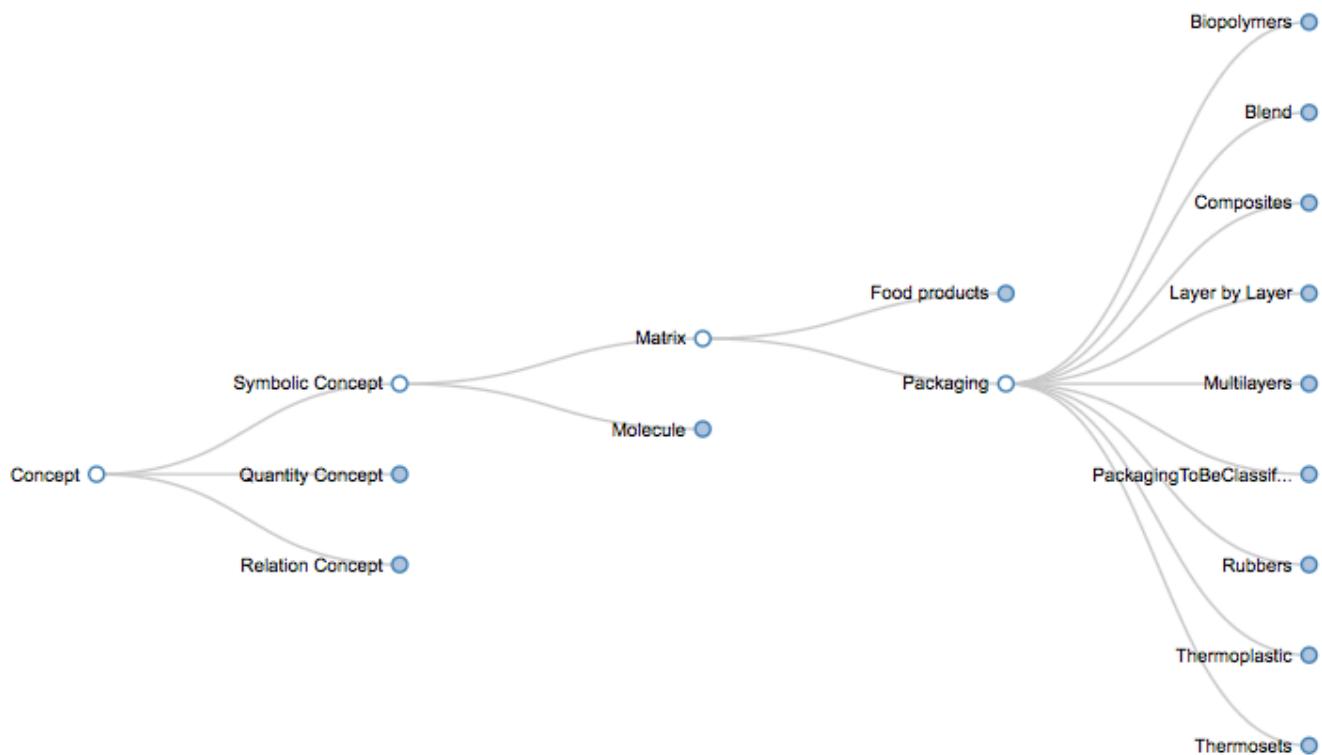
View Judgements

› Malick – V 18

› NaRyQ – V 1

› TestMathilde2 – V 1

› Unit Ontology

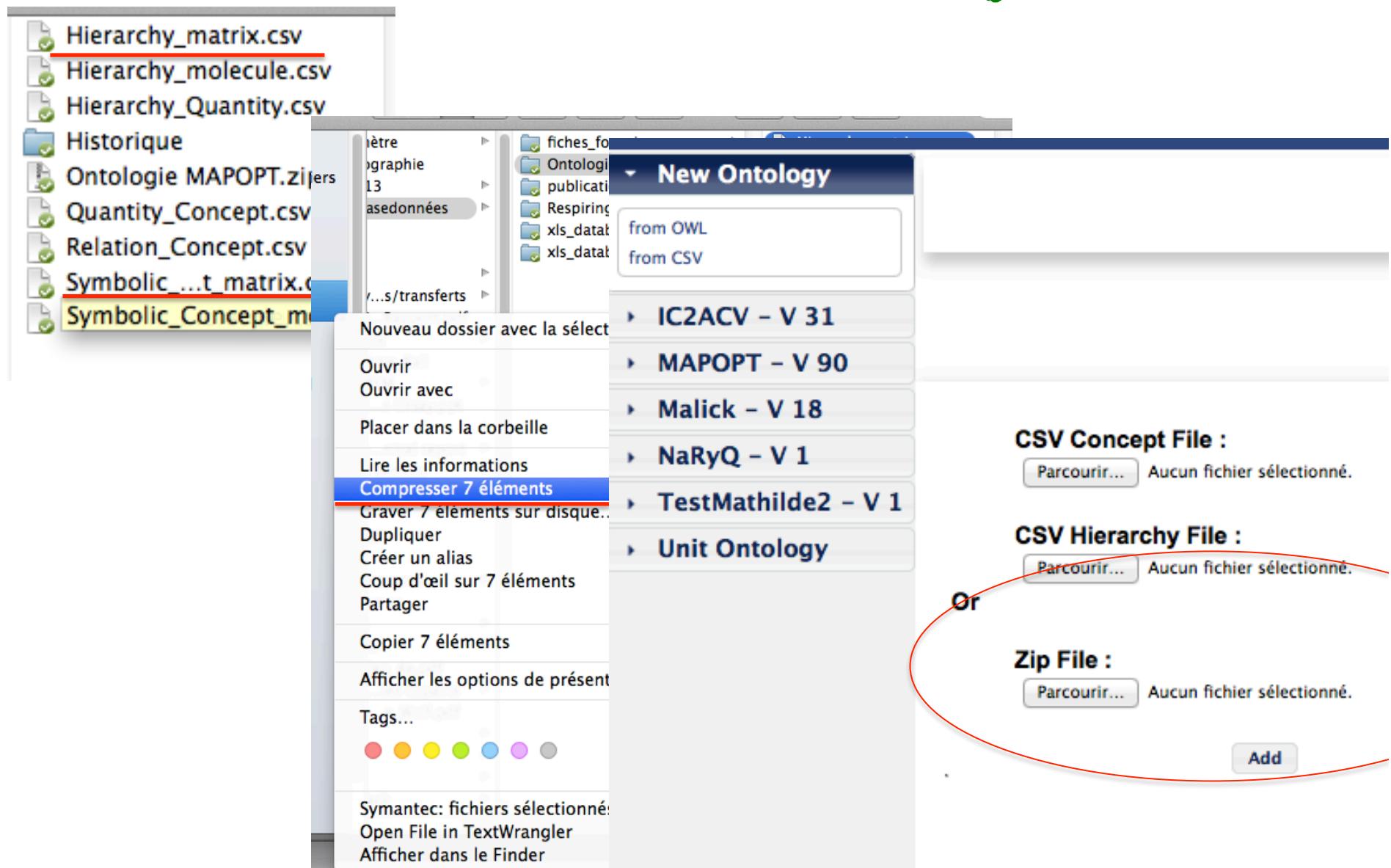


Modification de l'ontologie

The image shows a file explorer window and a code editor window. The file explorer contains several files: Hierarchy_matrix.csv, Hierarchy_molecule.csv, Hierarchy_Quantity.csv, Historique, Ontologie MAPOPT.zip, Quantity_Concept.csv, Relation_Co, Symbolic..., and Symbolic_C. The file 'Hierarchy_matrix.csv' is highlighted with a red underline. The code editor displays a list of polymer compositions, each consisting of a weight percentage and a polymer name, separated by a slash and followed by four semicolons. The list starts with '(5wt%) Cellulose nanocrystals/(1wt%) Ag/Poly(lactic Acid);' and continues through various compositions like '(5wt%) Modified cellulose nanocrystals/(1wt%) Ag/Poly(lactic Acid);' and '(6.9wt%) Dimethylbis(hydrogenated-tallow) ammonium montmorillonite (13.1wt%) Maleic anhydride grafted poly...'. The last few lines of the list are highlighted with a yellow background.

Line Number	Polymer Composition
39	(5wt%) Cellulose nanocrystals/(1wt%) Ag/Poly(lactic Acid);
40	"(5wt%) Modified cellulose nanocrystals/(1wt%) Ag/Poly(lactic Acid);"(5wt%) s-CNC/(1wt%) Ag/PLA";;;;
41	"(6.9wt%) Dimethylbis(hydrogenated-tallow) ammonium montmorillonite (13.1wt%) Maleic anhydride grafted poly...
42	"(6%wt) wheat straw fibers/Poly(3-hydroxybutyrate-co-3-hydroxyvalerate);"(6%wt) wheat straw fibers/PHBV";;;
43	"(60wt%) Soy protein isolate/ (40wt%) Polylactic Acid";;;;
44	"(5%) Cloisite Na+/Polylactic Acid";;;;
45	"(5%) Cloisite 30B/Polylactic Acid";;;;
46	"(5%) Cloisite 20A/Polylactic Acid";;;;
47	"(1wt%) Cloisite 30B/PLA(4060D)";;;;
48	"(1wt%) Cloisite 30B/PLA(4032D)";;;;
49	"(2wt%) Cloisite 30B/PLA(4060D)";;;;
50	"(2wt%) Cloisite 30B/PLA(4032D)";;;;
51	"(3wt%) Cloisite 30B/PLA(4060D)";;;;
52	"(3wt%) Cloisite 30B/PLA(4032D)";;;;
53	"(4wt%) Cloisite 30B/PLA(4060D)";;;;
54	"(4wt%) Cloisite 30B/PLA(4032D)";;;;
55	"(5wt%) Cloisite 30B/PLA(4060D)";;;;
56	"(5wt%) Cloisite 30B/PLA(4032D)";;;;
57	"(6wt%) Cloisite 30B/PLA(4060D)";;;;
58	"(6wt%) Cloisite 30B/PLA(4032D)";;;;
59	"(Chitosan/Lambda-Carrageenan)20_Poly(ethylene terephthalate)";;;;
60	"(Chitosan/Lambda-Carrageenan/Chitosan/Sodium Montmorillonite)10_Poly(ethylene terephthalate)";;;;
61	"(Chitosan/Sodium Montmorillonite/Lambda-Carrageenan)10_Poly(ethylene terephthalate)";;;;
62	"(Oriented polyamide)/adhesive/polypropylene copolymer";;;;
63	"(Polyacrylamide/Sodium Montmorillonite)10- Polyethylene terephthalate";;;;
64	"(Polyacrylamide/Sodium Montmorillonite)15- Pde)20- Polyethylene terephthalate";;;;
65	"(Polyacrylamide/Sodium Montmorillonite)25- Polyethylene terephthalate";;;;
66	"(Polyacrylamide/Sodium Montmorillonite)30- Polyethylene terephthalate";;;;
67	"(Polyacrylamide/Sodium Montmorillonite)5- Polyethylene terephthalate";;;;
68	"(Polyetylenimine pH7/Montmorillonite)40- Polyethylene terephthalate";;;;
69	"(Polyvinylbenzyl imidazolium pH0/Montmorillonite)10- Polyethylene terephthalate";;;;

Modification de l'ontologie



Unités

View Unit Ontology

Singular Units	Multiple or Submultiple Units	Exponents
Atmosphere	Attomole	Cubic_Centimeter
Bar	Centimeter	Cubic_Millimeter
Cfu	Centimeter_Mercury	Reciprocal_Area
Day	Decimeter	Reciprocal_Centimeter
Degree_Celsius	Femtometer	Reciprocal_Centimeter_Square
Degree_Fahrenheit	Hectogram	Reciprocal_Centimeter_Square
FPU	Hectopascal	Reciprocal_Centimeter_Square
Gram	KiloWatt	Reciprocal_Centimeter_Square
Hour	Kilogram	Reciprocal_Centimeter_Square
Inch	Kilopascal	Reciprocal_Centimeter_Square
Joule	MegaPascal	Reciprocal_Centimeter_Square
Liter	Megajoule	Reciprocal_Centimeter_Square
Meter	Micrometer	Reciprocal_Centimeter_Square
Meter_Mercury	Micromole	Reciprocal_Centimeter_Square
Minute	Millibar	Reciprocal_Centimeter_Square
Mole	Milligram	Reciprocal_Centimeter_Square
One	Milliinch	Reciprocal_Centimeter_Square
Pascal	Milliliter	Reciprocal_Centimeter_Square
Percent	Millimeter	Square_Centimeter

PrefLabel :

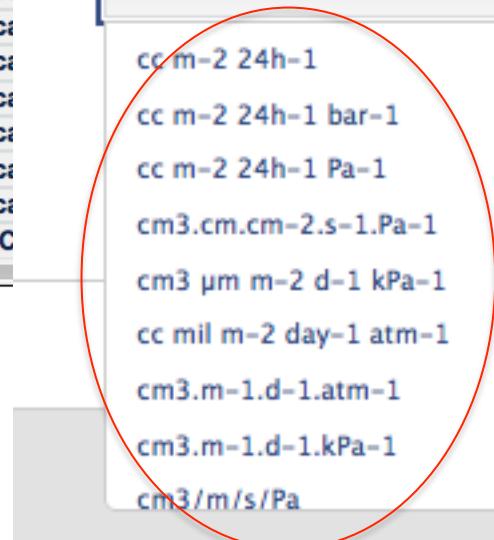
- Perméabilité à l'oxygène (fr)
- O₂ Permeability (en)

Restriction :

- [0 ; +∞ [

Unit :

none



- cc·m⁻²·24h⁻¹
- cc·m⁻²·24h⁻¹·bar⁻¹
- cc·m⁻²·24h⁻¹·Pa⁻¹
- cm³·cm·cm⁻²·s⁻¹·Pa⁻¹
- cm³·μm⁻²·d⁻¹·kPa⁻¹
- cc·mil·m⁻²·day⁻¹·atm⁻¹
- cm³·m⁻¹·d⁻¹·atm⁻¹
- cm³·m⁻¹·d⁻¹·kPa⁻¹
- cm³/m/s/Pa

Annotations

Manual Annotation of Table 1. Oxygen Transmission Data for 40-Bilayer Assemblies Made with Clay and PEI at Varying pH Levels

- Original table



permeability ($\times 10^{-6}$ cc/(m·day·atm))	OTR (cc/(m·day·atm))	film thickness (nm)	film ^a	total	Cussler's α predictions ^b
40-BL assembly					
PEI ₇ /MMT	8.42	48.02	48.55	1507.36	

Manual Annotation of Table 2. Central Composite Design Arrangement and Responses

- Original table



- Annotated table



n°	O ₂ Permeability Unit : mol/m/s/Pa	Partial pressure difference Unit : %	Packaging	Relative_Humidity Unit : %	Temperature Unit : °C	Thickness Unit : µm
1	1.110e-16	[0.000e+0 ; 1.000e+2]	Wheat gluten (20% glycerol - casting)	1.460e+1	9.000e+0	[7.700e+1 ; 8.300e+1]
2	1.310e-16	[0.000e+0 ; 1.000e+2]	Wheat gluten (20% glycerol - casting)	1.460e+1	3.900e+1	[7.700e+1 ; 8.300e+1]
3	1.011e-15	[0.000e+0 ; 1.000e+2]	Wheat gluten (20% glycerol - casting)	8.530e+1	9.000e+0	[7.700e+1 ; 8.300e+1]
4	8.630e-16	[0.000e+0 ; 1.000e+2]	Wheat gluten (20% glycerol - casting)	8.530e+1	3.900e+1	[7.700e+1 ; 8.300e+1]
5	1.810e-16	[0.000e+0 ; 1.000e+2]	Wheat gluten (20% glycerol - casting)	5.000e+1	3.000e+0	[7.700e+1 ; 8.300e+1]
6	2.220e-16	[0.000e+0 ; 1.000e+2]	Wheat gluten (20% glycerol - casting)	5.000e+1	4.500e+1	[7.700e+1 ; 8.300e+1]

@Web - un retour sur utilisation

- Pouvoir ajouter un nom de concept directement lors de la saisie // sans intervenir sur les fichiers .csv
- Automatiser l'import de tableau excel
- Automatiser l'import de tableau html?
- Comment faire vivre l'outil?
 - Au delà des développements méthodo
 - Quel communauté? (académique uniquement?)
 - Quel support?